

Standard Maple Grades for the Maple Syrup Industry



A standard international grading system is being proposed by the International Maple Syrup Institute to help unite maple syrup producers, packers, distributors and consumers. The goal is to adopt a system which will better meet the regulatory and marketing needs of both the commercial maple syrup industry and consumers for the 21st century. The proposal has been formally submitted to regulatory agencies in both Canada and the United States with a maple industry goal of implementation for the 2013 maple production season. However, the timing of implementation will depend on when regulatory approvals are obtained, when new color classification kits are commercially available and when other preparations are finalized.

Definition of Pure Maple Syrup

- ✓ Produced exclusively by the concentration of maple sap or by the solution or dilution of a maple product other than maple sap in potable water
- ✓ Minimum soluble solids of 66%
- ✓ Maximum soluble solids of 68.9%
- ✓ Comply with appropriate federal and state/provincial standards for contaminants
- ✓ Comply with other appropriate federal and state/provincial regulations and policy directives (e.g. labeling, standard containers, establishment registration)
- ✓ Proper determination of grade and color class
- ✓ Traceable to batch (daily production)

Pure Maple Syrup for Retail Sale ★

GRADE A

Four Color Classes

Quality Descriptors:

- Uniform in color
- Taste normally associated with the color class
- Free from objectionable odors and off-flavors
- Free from turbidity and sediment

Label must include:

- Grade A
- Production Batch Code
- Pure Maple Syrup
- Product Origin (Country or State/Province)
- Producer Contact Information/ Packer Identification
- Color Class
- Intensity of Flavor (Taste)

** All Pure Maple Syrup with objectionable odors and off flavors cannot be graded as Grade A. This syrup must be labeled as follows: Processing Grade, Pure Maple Syrup, Product Origin, Producer/Packer ID and Batch Code. This syrup may not be sold in retail markets and must be packed in 20 litre/5 gal. or larger containers.*

Proposed Color Classes with Descriptions for Grade A Pure Maple Syrup



Golden Maple Syrup with a Delicate Taste Color not less than 75% Tc

Pure maple syrup in this class has a light to more pronounced golden color and a delicate or mild taste. It is the product of choice for consumers preferring a lighter colored maple syrup with a delicate or mild taste.



Amber Maple Syrup with a Rich Taste Color 50-74.9% Tc

Pure maple syrup in this class has a light amber color and a rich or full-bodied taste. It is the product of choice for consumers preferring a full-bodied tasting syrup of medium taste intensity.



Dark Maple Syrup with Robust Taste Color 25-49.9% Tc

Pure maple syrup in this class has a dark color and a more robust or stronger taste than syrup in lighter color classes. It is the product of choice for consumers preferring a dark colored syrup with substantial or robust taste.



Very Dark Maple Syrup with a Strong Taste Color less than 25% Tc

Pure maple syrup in this class has a very strong taste. It is generally recommended for cooking purposes but some consumers may prefer it for table use.

Note: Samples illustrated are not at the color class break points but are representative of average syrup colors within each color class

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